

CLAIMS

- 1) Flavoured fermented dairy product characterized in that its Dornic acidity is 20 to 80 degrees Dornic, its pH is 4 to 5.5, and in that it is flavoured with a warm flavour.
- 5 2) Flavoured fermented dairy product according to Claim 1, characterized in that its Dornic acidity is 30 to 70°D, and its pH is 4.5 to 4.9.
- 3) Flavoured fermented dairy product according to Claim 2, characterized in that its Dornic acidity is 40 to 60°D.
- 10 4) Flavoured fermented dairy product according to any one of Claims 1 to 3, characterized in that the said warm flavour is chosen from chocolate, caramel, vanilla, coffee, praline, nougat, walnut, hazelnut, almond, pistachio nut and cashew nut flavours.
- 5) Flavoured fermented dairy product according to any one of Claims 1 to 4, characterized in that its protein content is 1 to 10%.
- 15 6) Process for the production of a flavoured fermented dairy product according to any one of Claims 1 to 5, characterized in that it comprises:
 - the preparation of a dairy raw material, by reducing the buffering capacity of the milk by reducing its mineral salt content, and/or its protein content;
 - the fermentation of the said raw material by at least one lactic ferment;
 - the addition, to the dairy raw material before fermentation, or to the fermented product obtained, of a flavour preparation comprising at least one warm flavour.
- 20 7) Process according to Claim 6, characterized in that the preparation of the dairy raw material comprises reducing the mineral salt and/or protein content of the soluble phase of the milk by diafiltration and/or by dilution of the said milk.
- 25 8) Process according to Claim 6, characterized in that the preparation of the dairy raw material comprises at least:
 - a) the solubilization of CO₂ under pressure, in a milk whose protein concentration is between 25 and 150 g/l, in order to reduce the pH of the said milk to a value of between 5 and 6.5, preferably between 5 and 5.8;
 - b) the partial removal, by diafiltration under CO₂ pressure, of the soluble mineral salts, until a calcium quantity per gram of protein equal to 30% to 80%, preferably 40 to 70%, of the initial quantity is obtained;

c) the increase in the pH of the diafiltration retentate, by removal of the CO₂, until there is a return to a pH close to the pH of a noncarbonated milk having the same protein concentration as that of the said diafiltration retentate.

5 9) Process according to any one of Claims 6 to 8, characterized in that the fermentation is carried out by at least one bacterium chosen from the group consisting of *Lactobacillus* sp., *Lactococcus* sp., and *Bifidobacteriae* sp.,

10) Process according to any one of Claims 6 to 9, characterized in that the flavour preparation represents between 1 and 50% by volume of the flavoured final product.

10 11) Use of a flavoured fermented dairy product according to any one of Claims 1 to 5 as raw material for the production of derived dairy products, in particular of frozen dairy products.